



THE
VENUE[™]
Live!

catering
guide

welcome to every Perfect Detail

Whatever you envision for your event, we can make possible. Our professional chefs are masters of every cuisine and we offer customizable menus in any culinary style. We pride ourselves on impeccable service by anticipating your every need so you can rest easy knowing we will take care of every last detail. Then, of course, there is everything we provide beyond the menu. Not only a spectacular casino, but an entire complex for playing, dining, shopping, and relaxing all in one place.

Experience Live! Casino Pittsburgh. Contact us to schedule your tour today.



*Information contained within this collateral is subject to change. Please consult with your sales manager.
Small party fee – under 25 add flat fee or %
Full party guarantee participation required on all menu items.
All items and services are subject to a 24% event management fee*

breakfast Buffets

Priced per person, 1.5 hour, stationary, choice of 1. All include French Roast Coffees, Orange & Cranberry Juice

LIVE! CONTINENTAL

Seasonal Fresh Fruits, Bananas, Individual Low Fat Yogurts, Granola, Bagels, Cream Cheese, Breakfast Pastries, Sweet Butter, Preserves

LIVE! BREAKFAST

Scrambled Eggs, Cheddar Cheese, Salsa, Applewood Bacon or Turkey Bacon or Sausage, Breakfast Potatoes, Breakfast Pastries, Sweet Butter, Preserves

EXECUTIVE BREAKFAST

Seasonal Fresh Fruits, Bananas, Low Fat Yogurts, Granola, Scrambled Eggs, Cheddar Cheese, Salsa, Applewood Bacon or Turkey Bacon or Sausage, Breakfast Potatoes, Breakfast Pastries, Sweet Butter, Preserves

HEALTHY START

Greek Yogurt Parfaits, Egg White Frittata, House Granola, Overnight Oats, Seasonal Fruit

TOAST BAR

Whole Grain Bread, Sourdough, Avocado Spread, Nutella, Banana, Seasonal Jams, Hard Boiled Eggs, Pickled Vegetables, House Granola

SKILLET BAR

Scrambled Eggs, Applewood Bacon, Sausage, Diced Ham, Assorted Shredded Cheeses, Assorted Roasted Vegetables, Caramelized Onions, Crispy Potatoes, Salsas, Hollandaise Sauce

BEVERAGE ENHANCEMENTS *priced per hour*

MIMOSA & BELLINI BAR

Chilled Prosecco, Fresh Florida Orange and Grapefruit Juices, Peach Lemonade, Mango, Pomegranate and Pineapple Juices, Cointreau™, Chambord™, St. Germain™ and Triple Sec™, various Fruit Purees, Fruit Garnish of Strawberries, Blueberries, Raspberries, and Sliced Oranges

BLOODY MARY BAR

Tito's Vodka and Spicy Tomato Juice, Worcestershire Sauce, Tabasco®, Old Bay®, Crispy Applewood Bacon Strips, Cucumber, Tomato, Salami Skewers, Pickled, Okra, Red Pepper and Olive Skewers, Celery Sticks, Pickle Spears



breakfast

Enhancements To Compliment Your Breakfast Buffet Selection

OMELET ACTION

Eggs, Egg Whites, Smoked Ham, Applewood Bacon, Mushrooms, Peppers, Onions, Spinach, Tomatoes, Chives, Monterey Jack, Cheddar, Feta

+Chef attendant required

OVERNIGHT OATS BAR

Peanut Butter or Almond Butter, Almond Milk & Greek Yogurt, Build-your-own with Toppings such as: Chocolate Chips, Coconut Flakes, Dried Fruits, Fresh Fruits, Nuts, Honey & Maple Syrup

STEEL CUT HOT OATMEAL

Cream, Golden Raisins, Slivered Almonds, Blueberries, Dried Cranberries, Brown Sugar

BELGIAN WAFFLE

Strawberries, Blueberries, Maple Syrup, Powdered Sugar, Chocolate Shavings, Whipped Cream

BERRY FRENCH TOAST

Citrus-Vanilla Batter, Maple Syrup, Berry Compote, Honey Butter

PANCAKES

Maple Syrup, Berry Compote, Whipped Cream, Powdered Sugar, Whipped Butter

CRACKED EGG SANDWICH

Smoked Ham, Cheddar on Croissant
Sausage, Cheddar on Biscuit
Applewood Bacon, Cheddar on English Muffin

BREAKFAST BURRITO

Egg, Sausage, Cheddar Jack, Flour Tortilla, Salsa

BAGELS & SMOKEHOUSE SALMON

Build Your Own - Sliced Tomato, Dill Cream Cheese, Capers, Shaved Onion, Lemon Zest, Plain & Everything Bagels

GARDEN VEGETABLE FRITATTA

Eggs or Whites, Yukon Golds, Seasonal Local Vegetables

NUTELLA FRENCH TOAST

Caramelized Banana, Whipped Cream, Vanilla Maple Syrup

BISCUITS & SAUSAGE GRAVY

Sage & Black Pepper Gravy

+Chef attendant



plated Breakfast

ALL AMERICAN PLATE

Scrambled Eggs, Chives, Charred Roma Tomato,
Breakfast Potatoes

Choice of Sausage, Applewood Bacon, Turkey Sausage
or Turkey Bacon

SHORT RIB HASH

Beef Short Rib, Fingerling Potatoes, Roasted Peppers,
Caramelized Onion, Poached Egg, Hollandaise,
Fresh Herbs

CANNOLI PANCAKES

Whipped Ricotta, Mini Chocolate Chips, Roasted Pistachio,
Powdered Sugar, Citrus Maple Syrup

Choice of Sausage, Applewood Bacon, Turkey Sausage
or Turkey Bacon

VEGETABLE FRITTATA

Peppers, Onions, Mushrooms, Three Cheese Blend,
Breakfast Potatoes

Choice of Sausage, Applewood Bacon, Turkey Sausage
or Turkey Bacon

NUTELLA FRENCH TOAST

Caramelized Banana, Whipped Cream, Vanilla Maple Syrup

Choice of Sausage, Applewood Bacon, Turkey Sausage
or Turkey Bacon

ENHANCE

Family Style Bakery Basket, Butters, Jams

ENHANCE: PLATED APPETIZER

Select one

Greek Yogurt, Honey, Dried Fruits, Coconut
or

Seasonal Fruit Plate with Berries, Vanilla-Maple
Yogurt Dressing



buffets

priced per person
90 minute duration of service

LIVE! LUNCH

Choose Four Sandwiches and Two Salads

Petite Sandwiches and Wraps to include Roast Beef Baguette, turkey Havarti on brioche roll, Italian hoagie bites on seeded roll, tuna and radish on pumpernickel, hummus wrap with grilled vegetables and arugula, house chips, spring greens salad with fennel, cranberries and goat cheese, citrus vinaigrette, cider vinegar cole slaw, red bliss potato salad, cookies & brownies

SOUTH PHILLY

Fresh Mozzarella Salad | torn basil, aged balsamic, extra virgin olive oil

Antipasto | marinated grilled vegetables, olives, and cheese

Build-your-own Philly Cheesesteak | shaved ribeye, sliced chicken breast, sautéed portobello mushrooms, grilled onions and peppers, Provolone, cheese wiz, cherry peppers, ketchup

Old Bay™ Fries, Miniature Cannoli

ITALIAN

Hand-breaded chicken parmesan, grilled herb-marinated flank steak, garlic bread sticks, classic caesar salad with shaved parmesan and garlic crouton, balsamic fire-grilled vegetables, rosemary potatoes

sub - chef's selection pasta

sub - honey roasted brussels sprouts with applewood bacon

add - Italian cookie assortment (mini cannoli, bars, cookies, brownie bites)

BBQ

Carolina BBQ pork, sliced brisket, pulled chicken, honey corn bread, mops & sauces, cider vinegar cole slaw, cheddar mac & cheese, bbq baked beans, iceberg chopped salad, ranch dressing,

add - fresh baked cookies, brownies, and dessert bars

BALLPARK

Steak blend burgers, all-beef franks & kraut, grilled marinated chicken breast, potato & brioche buns, ball park condiments, cole slaw, caramelized onions, hand cooked potato chips, onion dip, cracker jacks

add - fresh baked cookies, brownies, and dessert bars

LAND AND SEA, CHICKEN AND SALMON

Grilled Atlantic Salmon, Beluga Lentils, Root Vegetables, Tarragon Lemon Sauce, Roasted Chicken breast, Parmesan Herb Pasta, Roasted Asparagus, Thyme Jus, shaved fennel orange salad, arugula, toasted almond, dates, citrus vinaigrette

LAND AND SEA, SHORT RIB AND COD

Roasted atlantic Cod, celery root pommes puree, leeks, champagne citrus emulsion, Braised Short Ribs, Creamy Truffled Grits, Charred Carrots, Bordelaise Sauce, Strawberry & Gouda Cheese Salad, Toasted Pecan, Blackberry Vinaigrette

Upgrade Cod to Halibut



planted Events

INCLUDES STARTER, ENTRÉE, DESSERT

STARTERS - CHOOSE ONE

Cobb | egg, tomato, applewood bacon, avocado, danish blue cheese, crisp shallot, romaine, creamy lemon vinaigrette

Baby Iceberg "Wedge" | heirloom tomato, shaved red onion, bacon lardon, danish blue cheese, chive buttermilk dressing

Buratta Panzanella Salad | roasted red and yellow peppers, rustic garlic crouton, cucumber, baby arugula, kalamata olive, saba reduction

Harvest Salad | baby bibb and field greens, gorgonzola, dried cherries, grapes, green apples, candied pecans, apple cider vinaigrette

Little Gem Caesar | baby romaine, shaved parmesan, pancetta lardon, brioche crouton, campari tomato, caesar dressing

ENTRÉE

Grain Mustard + Thyme Chicken Breast | horseradish whipped potatoes, french beans, roasted tomatoes, dijon cream

Roasted Chicken Breast | potato puree, roasted carrots, brussel sprout hash, garlic-herb reduction

Seared Salmon | harvest mushroom, sautéed greens, caramelized cipolini onions

Seared Atlantic Cod | sweet pea mash, fennel 'slaw', locally farmed seasonal vegetables

Petite Beef Tenderloin | caramelized shallot yukon gold puree, spinach and leeks, cabernet-rosemary reduction, roasted baby vegetables

Ricotta Gnocchi | artichokes, roasted tomato, kalamata olive, parmesan, parsley

Turmeric Roasted Cauliflower | vegan | quinoa vegetable tabbouleh, harissa roasted carrots, crispy chickpeas, salsa verde

DESSERT

Chef's Curated Selection of Miniature Sweets and pastries (three per plate)

planted Dinner

Three Course. Includes Salad, Entree and Dessert

SALAD (choose one)

Baby Iceberg "Wedge" | heirloom tomato, shaved red onion, applewood bacon, danish blue cheese, chive buttermilk dressing

Buratta Panzanella Salad | roasted red and yellow peppers, rustic garlic crouton, cucumber, baby arugula, kalamata olive, saba reduction

Harvest Salad | baby bibb and field greens, gorgonzola, dried cherries, grapes, green apple, candied pecans apple cider vinaigrette

Little Gem Caesar | baby romaine, shaved parmesan, pancetta lardon, brioche crouton, campari tomato, caesar dressing

ENTRÉE

Atlantic Salmon | Trumpet Mushrooms, Beluga Lentils, Cauliflower Purée, Romanesco, Tomato Butter, Wine Sauce

Seared Cod | Stewed cannellini beans, braised greens, silician pesto

Roasted Chicken | Marble potatoes, parsnip puree, charred asparagus, bourbon-peach glaze

Chicken Breast 'vino rosso' | Forrest mushroom risotto, olive oil carrots, red pepper puree, crispy leeks

Grilled Filet Mignon | Horseradish whipped potatoes, balsamic-cippolini onions, rainbow cauliflower, sautéed spinach, rosemary reduction

Braised Short Rib | Butter Whipped potatoes, roasted 'roots' hash, Broccolini, 5hr tomatoes, merlot reduction

Turmeric Roasted Cauliflower vegan | Quinoa Vegetable Tabbouleh, harissa roasted carrots, crispy chickpeas, salsa verde

Seared Filet of Beef + Herb Crusted Seabass | Garlic whipped potatoes, cabernet jus, baby french beans

Beef Filet and Butter-Poached Maine Lobster | Chive, Lemon, Ricotta Ravioli, Asparagus, Pommes Mouseline, Chanterelles, Truffle Demi

Barolo-Braised Short Rib and Miso White Sea Bass | Heirloom Carrot, Wilted Spinach, Potato Dauphinoise, Barolo Demi

Short Rib au Poivre and Crispy Chicken Croquette | Butter whipped potato, Heirloom Carrot, Sweet Corn Succotash

DESSERT (choose one)

TIRAMISU | coffee-soaked lady fingers, chocolate dipped biscotti

KEY LIME PIE TART | candied lime, Chantilly cream

PEANUT BUTTER PRALINE CAKE | chocolate sauce

CARROT CAKE | cream cheese frosting

NEW YORK CHEESECAKE | raspberry coulis

LEMON TART | buttery shortbread, lemon curd, raspberries

CURATED MINIATURE DESSERT BITES with sauces and garnishes can be served family style

breaks

priced per person
30mins of service

MEDITERRANEAN

Hummus, Roasted Tomato Tapenade, Tzatziki, Carrots,
Celery Sticks, Peppers, Grilled Flatbreads

ENHANCE – Quinoa Tabbouleh Salad

COOKIE JAR

freshly baked chunky chocolate, oatmeal raisin, peanut
butter blitz, s'more, and double chocolate cookies with
whole milk, almond milk, and chocolate milk

FIESTA

Corn Tortilla Chips, Chile con Queso, Guacamole,
Lime Crema, Salsa Roja, Tomatillo Salsa, Street Corn Salad

ITALIAN ANTIPASTO

Genoa Salami, Mortadella, Prosciutto di Parma, Capicola,
Parmigiano-Reggiano, Asiago, Gorgonzola Dolce,
Fresh Mozzarella, Roasted Tomatoes, Marinated
Artichokes, Grilled Marinated Mushrooms and Olives,
Sliced Baguette, Assorted Crackers, Lavash

TAILGATE

mini hot dogs, beef sliders, warm pretzels with cheese
and spicy mustard, kettle chips, French onion dip

PROTEIN POWER

Grab & Go Energy & Power Bars | Toasted Nuts
Peanut Butter Packs

Cheddar | Manchego | Multigrain Crackers

Bottled Energy Drinks | Naked Juices

ENHANCE — Classic Deviled Eggs

TEA TIME

Linzer Cookie | French Macarons

Cake Selection | Fig Tart

Tea Sandwiches:

Cucumber | Whipped Cream Cheese | Sourdough

Classic Egg Salad | Farmhouse Wheat

Smoked Salmon | Boursin Cheese | Pumpernickel Rye

French Roast Coffees | Artisanal Tea Selection



breaks

priced per person
30mins of service

Enhancements

FRESH PRESSED JUICE+ **select 2**

Carrot | Beet | Green Monster

PREMADE SMOOTHIES **select 2**

Blueberry-Oat | Green Machine | Berry-Almond Milk

HOUSE MADE POP TARTS

Raspberry | Applewood Bacon

WARM CHOCOLATE CHIP COOKIES

ASSORTED KETTLE CHIPS

ASSORTED INDIVIDUAL GREEK FRUIT YOGURT

ASSORTMENT OF ENERGY BARS AND KIND BARS™

ASSORTED DELUXE MIXED NUTS

PITA CHIPS AND HOUSE-MADE HUMMUS

ASSORTED MINIATURE FRENCH PASTRIES

SEASONAL WHOLE FRESH FRUIT

SLICED FRESH SEASONAL FRUITS AND BERRIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HERBAL TEAS

UNSWEETENED ICED TEA OR LEMONADE

INDIVIDUAL BOTTLES OF CHILLED ORANGE, CRANBERRY, AND GRAPEFRUIT JUICES

ASSORTED SOFT DRINKS

LIVE! BOTTLED WATER

FIJI WATER

ENERGY DRINK



cocktail Receptions

PASSED HORS D'OEUVRES

Recommended 4 per person per hour

LAND

Steak Frites, Crispy Potato, Bearnaise Aioli
Barbacoa Tostada, Caramelized Onions,
Avocado Crema, Pickled Onion
Italian Meatball Amatriciana Sauce, Pecorino,
French Roll
Philadelphia Cheese Steak Spring Roll,
sriracha ketchup
Beef Sirloin Satay, sesame, scallion
Open Faced Reuben, thousand island, swiss
Coney Island Franks, kraut, mustard

Peking Duck Spring Roll, hoisin, scallion
Thai Chicken Spring Roll, sweet chili sauce, mint
Braised Chicken Taco, Avocado Puree,
Chipotle Crema, Pickled Onion
Chicken Adobo Skewer, Teriyaki, Sesame,
Scallion
Chicken Lemongrass Potsticker, Gyoza Sauce,
Chive
Pork Belly Skewer, Gochujang, Ginger Chutney,
Scallion

SEA

Mini Crab Cake, Old Bay Remoulade, Lemon
Crispy Kataifi Shrimp, Bang Bang Sauce,
Togarashi, Lime

Smoked Salmon Mousse, Crème Fraiche,
Trout Roe, Pickled Shallot, Crispy Tot

EARTH

Greek Salad Shooter
Deviled Egg Dijon, Pimenton, Chive
Petite Vegetable Spring Roll, Herb Mayo
Aged Gruyere & Leek Tart, Tomato Aioli,
Fresh Herbs

Porcini Mushroom Risotto Croquette,
Truffle Mayo, Parsley
Edamame Dumpling, Gyoza Sauce, Chive
Quinoa & Zucchini Fritter, Lemon Aioli

cocktail Receptions

STATIONS

AMBIENT SPECIALTIES

Seasonal Fruit Display

Charcuterie/antipasto Display | Artisan Cheese, Imported Meats, Classic Condiments, Pickled Vegetables, Marinated Fresh Mozzarella And Tomatoes, Imported Cured Meats, Grilled Vegetables, Assorted Breads

Mezze | Hummus, Baba Ghanoush, Muhammara, Olives, Feta, Crisp Vegetables, Warm Pita, Spices, Breads, Crispy Chickpeas

Imported And Domestic Cheese Board | Curated Selection from Triple Crème to Blue, Flatbreads, Crackers, Baguette, Preserves, And Honey

FOCACCIA ROMANA Pick 2

Crushed Tomato, Garlic, Sicilian Oregano
Herbed Ricotta, Prosciutto, Marinated Artichoke
Wild Mushroom, Goat Cheese, Arugula
Sopressata, Balsamic-Roasted Fig, Arugula,
Calabrian Chili Honey

Roasted Zucchini, Oven-Dried Tomato,
Kale Walnut Pesto
Prosciutto, Grilled Peach, Vin Cotto, Pistachio

SLIDERS

Pick 2 based on 3 total pieces per person

Beef Classic | Caramelized Onion, Applewood Bacon, Cheddar, Special Sauce

Italian Meatball | Tomato Sauce, Fresh Mozzarella and Basil

Fried Chicken | Butter Lettuce, Herb Mayo, Pickle

Roasted Salmon | Cucumber, Red Onion, Dill Aioli

BBQ Pork | Creamy Slaw, Bread & Butter Pickle

PASTA

Pasta | Garganelli, Penne, Whole Wheat Pasta, San Marzano Marinara, Parmesan Roasted Garlic Cream, Bolognese, Grilled Chicken, Roasted Shrimp, Assorted Vegetables, Garlic Bread, Caesar Salad, add Wild Mushroom Truffle Sauce

Optional Chef

Risotto | Arborio Rice, Tiger Shrimp, Grilled Chicken, Herb Broth, Pesto, Saffron Jus, Assorted Vegetables, Artisan Cheeses, Baby Greens Salad, Parmesan Breadsticks

Required Chef

dinner Buffet

Dinner by Design

ONE ENTRÉE

TWO ENTRÉE

THREE ENTRÉE

Includes salad and dessert.

SALAD - CHOOSE ONE

Baby Iceberg "Wedge" | Heirloom Tomato, Shaved Red Onion, Applewood Bacon, Maytag Blue Cheese, Chive Buttermilk Dressing

Burrata Panzanella Salad | Roasted Red and Yellow Peppers, Rustic Garlic Crouton, Cucumber, Wild Arugula, Kalamata Olive, Saba Reduction

Harvest Salad | Baby Bibb and Field Greens, Gorgonzola, Dried Cherries, Grapes, Green Apple, Candied Pecans, Apple Cider Vinaigrette

Little Gem Caesar | Baby Romaine, Shaved Parmesan, Pancetta Lardon, Brioche Crouton, Campari Tomato, Caesar Dressing

ENTRÉE

Herb roasted sirloin, bordelaise sauce

Spice rubbed whole beef brisket, bbq sauce, cabernet reduction

Braised short ribs, bordelaise sauce

Roasted prime rib, roasted garlic jus, horseradish creme

Mustard Crusted Rack of Lamb, pinot noir reduction

Jerk rubbed pork loin, peri peri sauce

Pork Loin, Porchetta spices, rosemary, sage, roasted garlic jus

Turkey breast, sage and garlic, herb gravy

Miso roasted halibut, champagne citrus emulsion

Black pepper and dill roasted salmon, grain mustard creme

Herb roasted chicken breast, thyme jus

Chicken piccata, lemon caper sauce

Make it a Carving Station: Chef Attendant

SIDES - CHOOSE TWO

Roasted tri colored fingerling potatoes, garlic, thyme

Roasted root vegetables, rosemary, olive oil

Boursin Whipped Potatoes

Potato Rosti with onion

Roasted Broccolini, chili flakes, parmesan, lemon oil

Charred Brussel sprouts, Vidalia onions, honey, fresno chili

Roasted heirloom carrots, harissa, tahini, mint

Add artisan bread & butters

DESSERTS - CHOOSE ONE

Dessert Bars | Fudge Brownies, Lemon Bars, Mini Cheesecake, Layer Bars

Seasonal Cobbler | Streusel, Vanilla Whipped Cream

Lemon Parfait | Sour Cream, Thyme Streusel, Blueberry

Brioche Bread Pudding | Dark Chocolate, Vanilla

Cookies | Chocolate Chip, Snickerdoodle, Double Chocolate, other bakery classics

Sugar shots | pastry chef's shooter creations featuring old time favorites like apple pie, key lime pie, berry crumble, new york cheesecake, and tiramisu

enhancements

To be added to your Dinner Buffet Choice

MASHED POTATO BAR

Buttery Idaho mash or smashed red bliss, Vermont Cheddar, Applewood Bacon, Chives, caramelized onion, Sour Cream, roasted broccoli florets, cheese sauce

MAC & CHEESE BAR

Cavatappi Pasta, Vermont Cheddar, Applewood Bacon, scallions, Toasted Panko enhance Chicken, BBQ'd Pork, Shrimp, or Lump Crab

CHESAPEAKE CRAB DIP

old bay, cheddar, tabasco breadcrumbs, crackers

WARM HERBED CALIFORNIA SPINACH AND ARTICHOKE DIP

lavash crackers, pita, and tortilla chips

MARKET VEGETABLE CRUDITÉS

assorted baby and garden vegetables with chive sour cream dip, Maytag blue dip, hummus

INTERESTING PETITE SALADS Choose 2

Toasted farro | Baby Greens, radicchio, cucumber, turmeric-citrus vinaigrette

Pastrami Spiced Baby Carrot Salad v + gf | Buffalo mozzarella, arugula, carrot top pesto

Moroccan Salad v + gf | Orange, Romaine, Walnut, Orange Blossom Vinaigrette

Shaved Broccoli Caesar v | Gem lettuce, multigrain crouton, crispy caper, grana Padano



dessert Displays

CLASSIC BITES

Dessert Bars | Fudge Brownies, Lemon Bars, Mini Cheesecake, Layer Bars

Seasonal Cobbler | Streusel, Vanilla Whipped Cream

Lemon Parfait | Sour Cream, Thyme Streusel, Blueberry

Brioche Bread Pudding | Dark Chocolate, Vanilla

Cookies | Chocolate Chip, Snickerdoodle, Double Chocolate, other bakery classics

POT DE CRÈME STATION Choice of 3

Salted caramel with apricot compote

Lemongrass with coconut, passion fruit

Tahitian vanilla with blueberry, elderflower

Chocolate with cardamom, chili

PIE JARS Choice of 4

Chocolate brownie, vanilla custard, cinnamon cream

S'mores graham cracker, chocolate mousse, toasted marshmallow

NY style cheesecake parfait, buttermilk pound cake, cream

Banana cream pie parfait, caramel cream, vanilla wafer

Apple cobbler, oat crumble, salted caramel

Pumpkin pie jar, whipped cream, graham crumb

CUPCAKE SHOP Choice of 3

Red Velvet Cupcake with Cream Cheese Frosting

Vanilla Cupcake with Chocolate Frosting

Chocolate Cupcake with Vanilla Frosting

Lemon Cupcake with Strawberry Frosting

SUGAR SHOTS

Our pastry chef's shooter creations featuring old time favorites like apple pie, key lime pie, berry crumble, new york cheesecake, and tiramisu

ASSORTED COOKIES AND BROWNIES

SPICED CHURROS | Spiced Cinnamon-Sugar coated, Salted Caramel Sauce

HOUSE MADE S'MORES | Graham Cracker, Nutella, Toasted Marshmallow

MINI CANNOLIS | Chocolate Chip Ricotta filling

Meet the Team



JON CAMPBELL – Director of Sales and Catering

Jon has worked for Live! Casino Pittsburgh since February 2022. As the Director of Sales and Catering for Live! Casino, Campbell is responsible for coordinating not only our sales department, but also hosting various community events, creating lucrative partnerships and sponsoring our philanthropic efforts. Jon is local to the Greater Pittsburgh area. He graduated from Hempfield Area High School before pursuing higher education at the University of Pittsburgh at Greensburg. He obtained his bachelor's degree from Slippery Rock University in 2005. Jon has extensive sales experience and spent almost ten years with All Occasions Party Rental as a regional account executive. In 2016, Campbell began working as the vice president for the Pennsylvania American Rental Association. His strengths are corporate event planning, customer service, marketing communications and sales.



DEBBIE POLOGRUTO – Conference Service Manager

Debbie has been employed with Live! Casino Pittsburgh since October 2022. As the Conference Service Manager for Live! Casino, Pologruto is responsible for coordinating, detailing and organizing booked events for the outlets at the Casino. Debbie spent many years in retail management before working in sales and event planning for the last 20 years. She spent over sixteen years at Greensburg Country Club booking and executing weddings, golf outings, Galas and other events. Debbie is local to the Greensburg area, and graduated from Hempfield Area High School. Her strengths are learning and listening to client requests and requirements. She plans events concentrating on good customer service, detailing, communication and sales.



SAMANTHA ZAJDEL – Event Sales Manager

Samantha has worked for Live! Casino Pittsburgh since June of 2021. As the Event Sales Manager for Live! Casino, Zajdel handles inquiries, books events focusing on social functions, coordinates event logistics and ensures that all paperwork and event details are finalized. Samantha has been working in the event industry since her first job in high school. She was also a Wedding Planner for 6 years working with Dara Baker at Bespoke & Beloved. Zajdel grew up in Lehigh County on the east side of Pennsylvania. She graduated from Southern Lehigh High School before pursuing higher education at Seton Hill University in Greensburg. Her strengths are planning, detailing, executing.



NICHOLAS HURST – Banquets Manager

Nick has worked for Live! Casino Pittsburgh since February 2026. Hurst serves as the Banquets Manager at Live! Casino Pittsburgh, where he oversees banquet and catering operations within the food & beverage and events department. In this role, he collaborates with culinary leadership and the sales team to coordinate menus, service logistics and event timelines. Hurst manages the banquet servers, bartenders and setup team while ensuring events are executed according to client expectations and operational standards. Nick has been in the restaurant industry since 2011 working for many different types of restaurants, bars and event spaces both in the Greensburg and Pittsburgh areas. He has worked his way up in the industry where he started as a server. Hurst was also a regional Flight Attendant for 3 years. Hurst is local to the Greater Pittsburgh area. He graduated from Greensburg Salem High School and entered the workforce full time. His strengths are customer service, attention to detail and planning and execution.



Ruth Smith – Administrative Assistant

Ruth has worked for Live! Casino Pittsburgh since October 2020. As the Administrative Assistant for Marketing, Sales and Guest Services, Ruth supports daily departmental operations by coordination communications, managing schedules, and preparing marketing materials and reports. She also assists with event logistics, maintains organized project documentation, and ensures smooth collaboration across marketing teams. Ruth has built a strong administrative career across major financial and hospitality organizations. Her professional experience includes roles at PNC Bank, The Bank of New York Mellon, and Steward Creative Design Company. A native of Charleroi, Pennsylvania, she holds an associate degree in Specialized Business from the Wheeler School of Business and graduated Magna Cum Laude from Robert Morris University in 2010. Her commitment to community service includes board membership with the Pittsburgh AIDS Task Force, where she contributed to development and fundraising efforts.



Voted “Best Banquet Facility” (CHAMPION AWARD)

- 2024 Latrobe Bulletin Community Choice Awards
- 2025 Latrobe Bulletin Community Choice Awards



WEDDINGWIRE

5.0 OVERALL RATING ★★★★★

RECOMMENDED BY 100% OF COUPLES

“This venue was AMAZING for a wedding! It is gorgeous, a great location, and all the workers were a tremendous help. Also, the food was the best food I’ve ever ate at a wedding!! I had so many guests tell me this as well!! THE BEST FOOD!!! We got the steak and salmon and it was easily the best I’ve ever ate. Overall, I was so pleased with this venue and would 100% recommend to anyone! Great people, great food, amazing service, and lots of fun things to do!” - **Abbey**

“We (and our guests) all loved the food and we heard amazing reviews about it afterwards! We also enjoyed having our after party at Sports & Social after the reception was over to continue the fun! Highly recommend!!!” - **Jackii**



5.0 OVERALL RATING ★★★★★

“The food was amazing, highly recommended adding on the cookie table team! She made us a wedding logo for our cocktail hour that played on every TV! 10/10 amazing experience with this venue! I can’t say enough great things about them!” - **Don D.**

“The food was absolutely fantastic and guests are still raving about it months after our wedding. Live’s staff worked amazingly with not only us but our other vendors as well. Our perfect day was enhanced by the amazing venue and staff at Live! Casino and I could not recommend it more to other future couples!” - **Jessica S.**



5.0 OVERALL RATING ★★★★★

“I have many events at The Venue! Live and the staff is on it. It’s a beautiful room, and a top notch team. Have your next event here! They will take care of you!” - **Alissity**

“Debbie and Sammi were a dream to work with! They made our 10 year vow renewal seem less. Their organization was incredible. If you’re looking to have an event at Live! , it is 100% worth it! Staff, food, and layout were impeccable. 10/10!!!!” - **Erin**

“Samantha and the staff at The Venue Live! are a class act! Our event was flawless, thanks to the Venue staff. I can’t thank them enough for such a successful event!” - **Staci B. General Manager WHJB-FM 107.1**

“We hosted our 2024 GOAL Magazine Gala benefiting ‘Shop with a Cop’ at The VENUE Live! and it was absolutely AMAZING! I can’t even express how pleased we were with everything. Jon and Debbie were incredibly accommodating and supported us every step of the way. The food was delicious, and the staff went above and beyond to ensure our event was perfect for both us and our guests. I highly recommend hosting your event here—you won’t be disappointed!” - **GOAL Magazine**



Live!
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All items and services are subject to a 24% event Management Fee